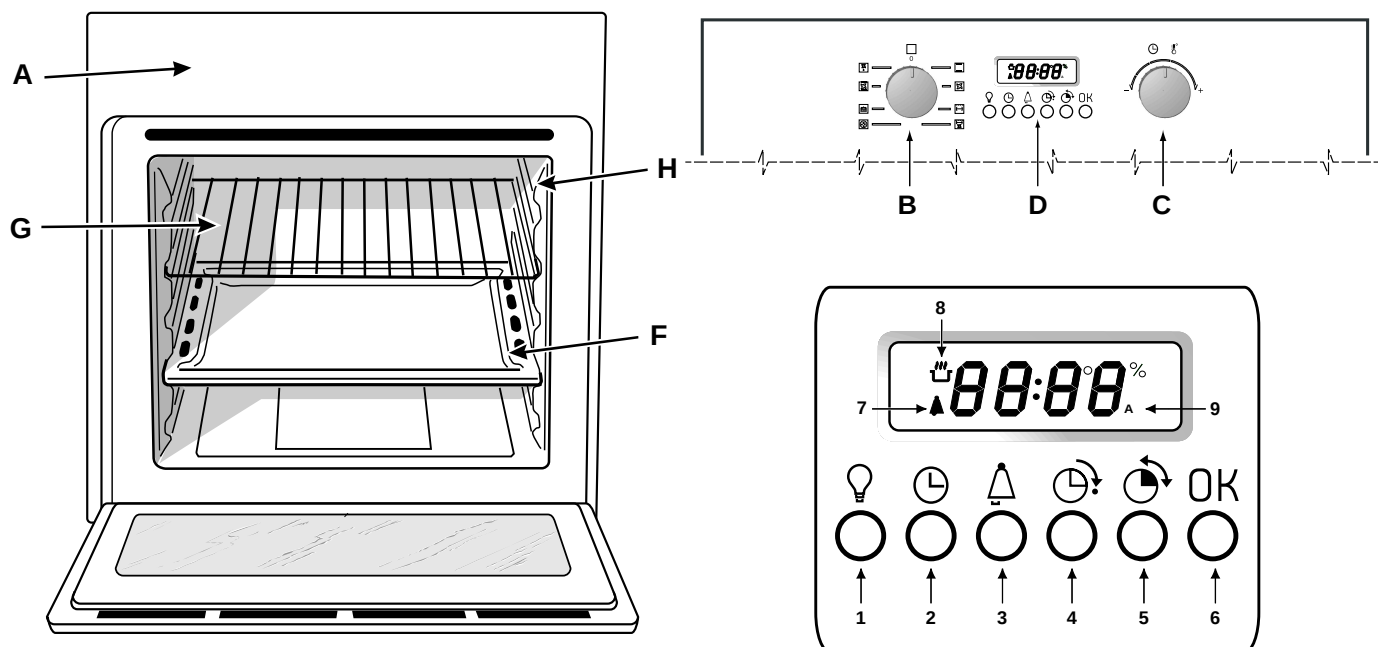


FO 87.1/E
FO 87.1/E IX
FO 87 C.2/E
FO 87 C.2/E IX
FO 87 C.2/E TD IX
FO 97 C.1/E
FO 97 C.1/E IX

Congratulations on choosing an Ariston appliance, which you will find is dependable and easy to use. We recommend that you read the instructions in this owner's manual carefully before use for the best performance and to extend the life of your appliance, as it will provide you with all the instructions you require to ensure its safe installation, use and maintenance. Always keep this owner's manual close to hand since you may need to refer to it in the future. Thank you.

Close-up view



- A. **Control Panel**
 - B. **Cooking mode selection knob**
 - C. **Cooking temperature selection knob**
 - D. **Electronic programmer** - Allows you to programme the desired cooking mode by selecting the cooking time and the end cooking time. It can also be used as a timer.
 - F. **Dripping Pan or Baking Sheet**
 - G. **Oven Rack**
 - H. **Guides for sliding the racks or dripping pan in and out**
- 1. **Oven Light**
 - 2. **Clock adjustment**
 - 3. **Timer adjustment**
 - 4. **End cooking time**
 - 5. **Cooking time**
 - 6. **Setting confirmation**
 - 7. **Timer indicator**
 - 8. **Pre-heating (🔥 flashing) or cooking (🔥 on) under way indicator**
 - 9. **Programming complete indicator**

How to use your appliance

The **7 Cuochi** oven combines the advantages of traditional convection ovens with those of the more modern fan assisted models in a single appliance.

It is an extremely versatile appliance that allows you to choose easily and safely between 7 different cooking modes. The various features offered by the oven are selected by means of selector knob “B” situated on the control panel.

Notice: The first time you use your appliance, we recommend that you set the thermostat to the highest setting and leave the oven on for at least half an hour with nothing in it, with the oven door shut. Then, open the oven door and let the room air. The odour that is often detected during this initial use is due to the evaporation of substances used to protect the oven during storage and until it is installed.

Setting the digital clock

The time can only be set on the clock when knob “B” is in position 0.

After the appliance has been connected to the power supply, or when the power has gone out, the clock display will automatically reset to 0:00 and begin to blink. 0.00.

Turn knob C to set the hours and then press OK to confirm. Turn knob C again to set the minutes and then press OK to confirm the time definitively. Any changes can be made by pressing button 2 and following the above procedure.

Timer Feature

The timer does not control the starting or stopping of the oven, it merely sounds a buzzer when the time is up and can be interrupted at any time just by pressing a button. To set the timer, press button 3, adjust it using knob C and then press the OK button to confirm. The  icon will remind you the timer is on.

Once the countdown is over, a buzzer will sound, and will stop doing so after 1 minute or if you press any button whatsoever.

The oven light

It can be turned on at any time with the oven turned off, simply by pressing button 1.

Cooling ventilation

In order to reduce the temperature of the exterior of the oven, a cooling fan generates a flow of air that can be heard exiting between the oven door and the control panel.

Note: When cooking is done, the fan stays on until the oven cools down sufficiently.

Note: In “Fast cooking” mode, the fan comes on automatically only when the oven is hot.

Reminder: the appliance is fitted with a diagnosis system which detects any malfunctions. The user is informed of the latter by messages such as “Fn m” that come up on the display (n and m = single digit numbers). In these cases, you need to call for technical assistance as the oven is faulty.

How To Use Your Oven

Turn knob B to select the desired cooking mode. The oven will immediately start the pre-heating phase, during which the icon  will flash on the display, and the cooking temperature associated with the mode selected will be displayed: should this value not be the one you desire, you can modify it simply by turning knob C.

Once pre-heating is complete, an acoustic signal will sound and the icon  will come on permanently, and at this stage you can place the food to be cooked inside the pre-heated oven.

Note: the **FAST COOKING** and **GRILL** modes do not include a pre-heating phase. Please remember that you can always do the following when cooking is under way:

- change the cooking mode by turning knob “B”;
- change the temperature by turning knob “C”;
- programme the cooking time and end cooking time (see paragraph entitled “Programming the cooking mode”).
- stop it at any time by setting knob “B” back to 0.

Note: For safety reasons, a cooking time of 2 hours is set for each cooking mode by default. Should this time fail to be adjusted, the oven will be automatically turned off once this time is up.

Notice: Place the oven tray provided on the bottom shelf of the oven to prevent any sauce and/or grease from dripping onto the bottom of the oven only when grilling food or when using the turnspit (only available on certain models). For all other types of cooking, never use the bottom shelf and never place anything on the bottom of the oven when it is in operation because this could damage the enamel coating. Always place your cookware (dishes, aluminium foil, etc. etc.) on the grid provided with the appliance inserted especially along the oven guides.

Convection Oven

Position of thermostat knob “C”: Between **40°C** and **250°C**. On this setting, the top and bottom heating elements come on. This is the classic, traditional type of oven which has been perfected, with exceptional heat distribution and reduced energy consumption. The convection oven is still unequalled when it comes to cooking dishes made up of several ingredients, e.g. cabbage with ribs, local stockfish recipes, tender veal with rice, etc. Excellent results are achieved when preparing meat-based dishes as well: braised meats, stew, goulash, game, ham etc. which need to cook slowly and require basting or the addition of liquid. It nonetheless remains the best system for baking cakes and pastries as well as fruit and cooking casseroles. When cooking in convection mode, use only one rack, as the temperature would not be distributed evenly on several racks. Using the different rack heights available, you can balance the amount of heat between the top and the bottom of the oven. Select from among the various rack heights based on whether the dish needs more or less heat from the top.

Multi-Cooking Mode

Position of thermostat knob “C”: Between **40°C** and **250°C**. The heating elements and the fan come on alternately. Since the heat remains constant and uniform throughout the oven, the air cooks and browns food uniformly over its entire surface. With this mode, you can also cook various dishes at the same time, as long as their respective cooking temperatures are the same. A maximum of 2 racks can be used at the same time, following the instructions in the section entitled: “Cooking On More Than One Rack”.

This cooking mode is particularly recommended for dishes requiring a gratin finish or for those requiring considerably prolonged cooking times, such as for example: lasagne, pasta

bakes, roast chicken and potatoes, etc... Moreover, the excellent heat distribution makes it possible to use lower temperatures when cooking roasts. This results in less loss of juices, meat which is more tender and a decrease in the loss of weight for the roast. The Multi-cooking mode is especially suited for cooking fish, which can be prepared with the addition of a limited amount of condiments, thus maintaining their flavour and appearance. Excellent results can be attained when cooking vegetable-based side dishes like courgettes, aubergines, peppers, etc.

Desserts: this mode is also perfect for baking leavened cakes. Moreover, this mode can also be used to thaw quickly white or red meat and bread by setting the temperature to 80 °C. To thaw more delicate foods, set the thermostat to 60°C or use only the cold air circulation feature by setting the thermostat to 0°C.

Grill

Position of thermostat knob "C": Between **50%** and **100%**. The top heating element and the turnspit (where present) come on.

The extremely high and direct temperature of the grill makes it possible to brown the surface of meats and roasts while locking in the juices to keep them tender. The grill is also highly recommended for dishes that require a high temperature on the surface: such as beef steaks, veal, rib steak, filets, hamburgers etc...

Always leave the oven door ajar during cooking, except when using the turnspit.

Some grilling examples are included in the "Practical Cooking Advice" paragraph.

Turn knob "C" and the display will indicate the different energy percentages which represent the minimum (50%) and maximum (100%) settings.

Gratin

Position of thermostat knob "C": Between **40°C** and **250°C**. The top heating element, the fan and the turnspit (where present) come on.

This combination of features increases the effectiveness of the unidirectional thermal radiation of the heating elements through forced circulation of the air throughout the oven. This helps prevent food from burning on the surface, allowing the heat to penetrate right into the food. Excellent results are achieved with kebabs made with meats and vegetables, sausages, ribs, lamb chops, chicken in a spicy sauce, quail, pork chops, etc.

All "gratin" cooking must be done with the oven door shut. The "gratin" mode is ideal for cooking grouper steaks, tuna, swordfish, stuffed cuttlefish etc.

Pizza Mode

Position of thermostat knob "C": Between **40°C** and **250°C**. The bottom and circular heating elements, as well as the fan, will come on. This combination rapidly heats the oven due to the large amounts of power used by the appliance (2800 W), which results in the production of considerable heat coming prevalently from the bottom.

The pizza mode is ideal for foods requiring high temperatures to cook, like pizzas and large roasts. Only use one oven tray or rack at a time. However, if more than one is used, these must be switched halfway through the cooking process.

Baking Mode

Position of thermostat knob "C": Between **40°C** and **250°C**. The rear heating element and the fan come on, guaranteeing delicate heat distributed uniformly throughout the oven.

This mode is ideal for baking and cooking delicate foods - especially cakes that need to rise - and for the preparation of certain tartlets on 3 shelves at the same time. Here are a few examples: cream puffs, sweet and savoury biscuits, savoury puffs, Swiss rolls and small portions of vegetables au gratin, etc.....

"Fast cooking" Mode

Position of thermostat knob "C": Between **40°C** and **250°C**. The heating elements and the fan come on, guaranteeing constant heat distributed uniformly throughout the oven.

This mode is especially recommended for cooking pre-packed food quickly (as pre-heating is not necessary), such as for example: frozen or pre-cooked food) as well as for a few "home-made" dishes.

The best results when cooking using the "Fast cooking" mode are obtained if you use one cooking rack only (the second from the bottom), please see the table entitled "Practical Cooking Advice".

"Defrosting" Mode

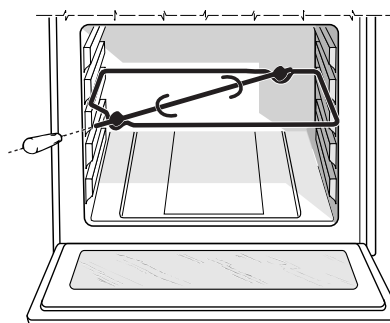
Position of thermostat knob "C": **any**

The fan located on the bottom of the oven makes the air circulate at room temperature around the food. This is recommended for the defrosting of all types of food, but in particular for delicate types of food which do not require heat, such as for example: ice cream cakes, cream or custard desserts, fruit cakes. By using the fan, the defrosting time is approximately halved. In the case of meat, fish and bread, it is possible to accelerate the process using the "multi-cooking" mode and setting the temperature to 80° - 100°C.

The turnspit (only available on certain models)

To start the turnspit, proceed as follows:

- place the oven tray on the 1st rack;
- insert the special turnspit support on the 3rd rack and position the spit by inserting it through the special hole into the turnspit at the back of the oven;
- start the turnspit using knob "B" to select setting  / .



Programming the cooking mode

The cooking time and/or end cooking time can be programmed after the desired cooking mode has been selected.

Programming the cooking time

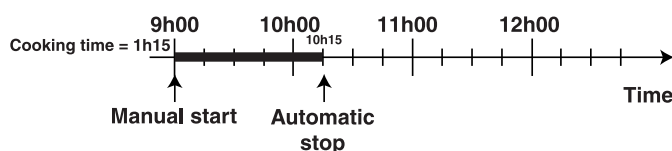
Press button 5 and then adjust the cooking time by turning knob **C**. Press the **OK** button to store the setting. The temperature selected (which can be adjusted using knob **C**) and the amount of time left until cooking is complete will be displayed alternately.

Once this time is up, the word “end” will be displayed and a sequence of acoustic signals will be emitted to indicate that cooking is complete.

- Press any button to silence the acoustic signal.
- Turn knob **B** back to position 0 to remove the word “end” from the display.

For example

It is 9:00 a.m. and a cooking time of 1 hour and 15 minutes is programmed. Cooking will stop automatically at 10:15 a.m..



Programming the end cooking time

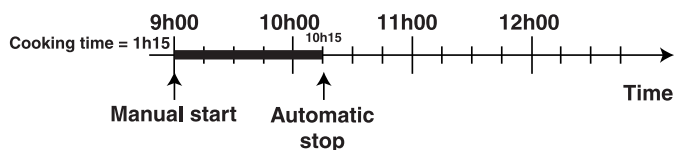
Press button 4 and then adjust by turning knob **C**. Press the **OK** button to store the setting. The display will remind you alternately of the temperature selected and the amount of time left until cooking is complete.

When the end cooking time selected previously is up, the word “end” will be displayed and a sequence of acoustic signals will be emitted to indicate that cooking is complete.

- Press any button to silence the acoustic signal.
- Turn knob **B** back to position 0 to remove the word “end” from the display.

For example

It is 9:00 a.m. and the end cooking time is set at 10:15 a.m.. Cooking will last 1 hour and 15 minutes.



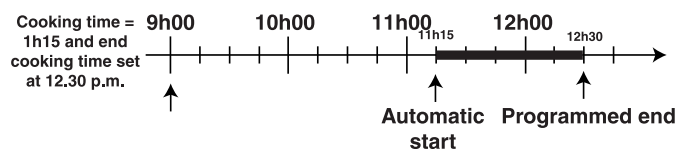
Delayed cooking programming

Press button 5 and then adjust the cooking time by turning knob **C**. Press the **OK** button to store the setting. The temperature and the time set previously will be displayed alternately.

Press button 4 and then adjust the end cooking time by turning knob **C**. Press the **OK** button to store the setting and the display will remind you of the end cooking time and of the temperature set alternately.

For example

It is 9:00 a.m. and a cooking time of 1 hour and 15 minutes and 12:20 as the end cooking time are programmed. Cooking will start automatically at 11:15 a.m..



The icon **A** will remind you that you have programmed the cooking time and/or the end cooking time.

To cancel a programmed time

To cancel any programming you have made, set knob “**B**” to position “0”.

DO NOT WORRY IF

- 1 you see ventilated air exiting the oven for a while when cooking is complete: it is due to the normal cooling phase of the oven interior;
- 2 when using the “grill” mode, the top heating element isn’t always on (red in colour): its operation is controlled by a thermostat;
- 3 a blast of hot steam exits the oven when you open the door during cooking;
- 4 drops of water or steam form inside the oven if you leave food inside the oven after cooking is complete;

How to Keep Your Oven in Shape

Before cleaning your oven, or performing maintenance, disconnect it from the power supply.

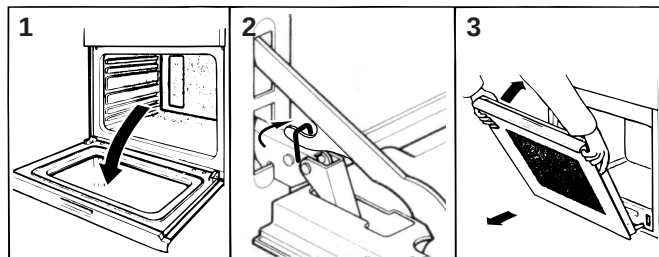
To extend the life of your oven, it must be cleaned frequently, keeping in mind that:

- **Do not use steam equipment to clean the appliance.**
- the enamelled or stainless steel parts should be washed with lukewarm water without using any abrasive powders or corrosive substances which could ruin them; Stainless steel could get stained. If these stains are difficult to remove, use special products available on the market. After cleaning, it is advisable to rinse thoroughly and dry.
- the inside of the oven should preferably be cleaned immediately after use, when it is still warm, with hot water and soap; the soap should be rinsed away and the interior dried thoroughly. Avoid using abrasive detergents (for example cleaning powders, etc...) and abrasive sponges for dishes or acids (such as limescale-remover, etc...) as these could damage the enamel. If the grease spots and dirt are particularly tough to remove, use a special product for oven cleaning, following the instructions provided on the packet.
- if you use your oven for an extended period of time, condensation may form. Dry it using a soft cloth.
- there is a rubber seal surrounding the oven opening which guarantees its perfect functioning. Check the condition of this seal on a regular basis. If necessary, clean it and avoid using abrasive products or objects to do so. Should it become damaged, please contact your nearest After-sales Service Centre. We recommend you avoid using the oven until it has been repaired.
- never line the oven bottom with aluminium foil, as the consequent accumulation of heat could compromise the cooking and even damage the enamel.
- clean the glass door using non-abrasive products or sponges and dry it with a soft cloth.

How to remove the oven door

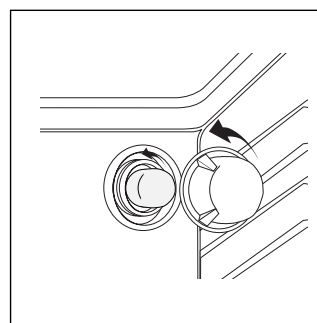
For a more thorough clean, you can remove the oven door. Proceed as follows:

- open the door fully;
 - lift up and turn the small levers situated on the two hinges;
 - grip the door on the two external sides, shut it slowly but not completely;
 - pull the door towards you, pulling it out of its seat;
- Reassemble the door by following the above procedures backwards.



Replacing the Oven Lamp

- Disconnect the oven from the power supply by means of the omnipolar switch used to connect the appliance to the electrical mains; or unplug the appliance if the plug is accessible;
- Remove the glass cover of the lamp-holder;
- Remove the lamp and replace with a lamp resistant to high temperatures (300°C) with the following characteristics:
 - Voltage: 230/240 V
 - Wattage 25W
 - Type E14
- Replace the glass cover and reconnect the oven to the mains power supply.



Practical Cooking Advice

The oven offers a wide range of alternatives which allow you to cook any type of food in the best possible way. With time you will learn to make the best use of this versatile cooking appliance and the following directions are only a guideline which may be varied according to your own personal experience.

Cooking on More Than One Rack

If you have to cook food using several racks, use either the “baking” mode  or the “Multi-cooking” mode , as these are the only modes that allow you to do so. When cooking delicate food on more than one rack, use the “baking” mode , which allows you to cook on 3 racks at the same time (the 1st, 3rd and 5th from the

bottom). Some examples are included in the “Practical Cooking Advice” table.

When cooking other food on several racks, use the “Multi-cooking” mode  keeping the following suggestions in mind:

- The oven is fitted with 5 racks. During fan assisted cooking, use two of the three central racks; the lowest and highest racks receive the hot air directly and therefore delicate foodstuffs could be burnt on these racks.
- As a general rule, use the 2nd and 4th rack from the bottom, placing the foodstuffs that require greater heat on the 2nd rack from the bottom. For example, when

cooking meat roasts together with other food, place the roast on the 2nd rack from the bottom and the more delicate food on the 4th rack from the bottom.

- When cooking food that requires differing times and temperatures, set a temperature that is somewhere between the two temperatures required, place the more delicate food on the 4th rack from the bottom and take the food requiring less time out of the oven first.
- Use the dripping pan on the lower rack and the grid on the upper;

Using the "Fast Cooking" Mode

Functional, fast and practical for those of you who use pre-packed products (such as for example: frozen or pre-cooked food) along with other food items. You will find useful suggestions in the "Practical Cooking Advice" table.

Using the Grill

The "7 Cuochi" oven offers you several different grilling modes.

Use the "grill" mode  with the oven door ajar, placing the food under the centre of the grill (situated on the 3rd or 4th rack from the bottom).

To catch any fat and/or grease that may drip from the rack, place the dripping pan provided on the first rack from the bottom.

When using this mode, we recommend you set the energy level to the highest setting, even though lower levels can be set, simply by adjusting the thermostat knob to the desired level.

In models fitted with a rotisserie , you can use the spit kit provided when using the "grill" mode. In this case, cook with the oven door shut, placing the spit kit on the third oven rack from the bottom and the dripping pan on the bottom rack to collect any sauce and /or dripping fat.

The "Gratin" mode  only with the oven door shut, is extremely useful for grilling foods rapidly, as the distribution of heat makes it possible not only to brown the surface, but also to cook the bottom part.

Moreover, it can also be used for browning foods at the end of the cooking process, such as adding that gratin finish to pasta bakes, for example.

When using this mode, place the grid on the 2nd or 3rd oven rack from the bottom (see cooking table) then, to prevent fat and grease from dripping onto the bottom of the oven and thus smoke from forming, place a dripping-pan on the 1st rack from the bottom.

Important: always cook in "Gratin" mode with the oven door shut. This will allow you both to obtain excellent results and to save on energy (approximately 10%).

When using this mode, we advise you to set the thermostat to 200°C, as it is the most efficient way to use the grill, which is based on the use of infrared rays. However, this does not mean you cannot use lower temperatures, simply by adjusting the thermostat knob to the desired temperature.

In models fitted with a rotisserie , you can use the spit kit provided when using the "gratin" mode. In this case, place the spit kit on the third oven rack from the bottom and the dripping pan on the bottom rack to collect any sauce and /or dripping fat.

Therefore the best results when using the grill modes are obtained by placing the grid on the lower racks (see cooking table) then, to prevent fat and grease from dripping onto the bottom of the oven and smoke from forming, place a dripping-pan on the 1st oven rack from the bottom.

Baking Cakes

When baking cakes, always place them in a preheated oven. Do not open the oven door during baking to prevent the cake from dropping. In general:

Pastry is too dry

Increase the temperature by 10°C and reduce the cooking time.

Pastry dropped

Use less liquid or lower the temperature by 10°C.

Pastry is too dark on top

Place it on a lower rack, lower the temperature, and increase the cooking time.

Cooked well on the inside but sticky on the outside

Use less liquid, lower the temperature, and increase the cooking time.

The pastry sticks to the pan

Grease the pan well and sprinkle it with a dusting of flour or use greaseproof paper.

I used more than one level (in the function "ventilated oven") and they are not all at the same cooking point

Use a lower temperature setting. It is not necessary to remove the food from all the racks at the same time.

Cooking Pizza

For best results when cooking pizza, use the "Pizza Mode" .

- Preheat the oven for at least 10 minutes
- Use a light aluminium pizza pan, placing it on the rack supplied with the oven. If the dripping pan is used, this will extend the cooking time, making it difficult to get a crispy crust;
- Do not open the oven door frequently while the pizza is cooking;
- If the pizza has a lot of toppings (three or four), we recommend you add the mozzarella cheese on top halfway through the cooking process.
- If cooking on more than one rack (up to 2), we advise you to use the Multi-cooking Mode , as the Pizza Mode  would heat the bottom rack more than the others.

Cooking Fish and Meat

When cooking white meat, fowl and fish, use temperature settings from 180 °C to 200 °C.

For red meat that should be well done on the outside while tender and juicy in the inside, it is a good idea to start with a high temperature setting (200°C-220°C) for a short time, then turn the oven down afterwards.

In general, the larger the roast, the lower the temperature setting. Place the meat on the centre of the grid and place the dripping pan beneath it to catch the fat.

Make sure that the grid is inserted so that it is in the centre of the oven. If you would like to increase the amount of heat from below, use the low rack heights. For savoury roasts (especially duck and wild game), dress the meat with lard or bacon on the top.

Setting made	Type of food	Weight (in kg)	Position of the rack from the oven bottom	Preheating time (min.)	Thermostat setting	Cooking time (min.)
1 Convection mode 	Duck	1	3	15	200	65-75
	Roast veal or beef	1	3	15	200	70-75
	Pork roast	1	3	15	200	70-80
	Biscuits (short pastry)	-	3	15	180	15-20
	Tarts	1	3	15	180	30-35
2 Multicottura 	Pizza (on 2 racks)	1	2-4	15	230	15-20
	Lasagne	1	3	10	180	30-35
	Lamb	1	2	10	180	40-45
	Roast chicken + potatoes	1+1	2-4	15	200	60-70
	Mackerel	1	2	10	180	30-35
	Fruitcake	1	2	10	170	40-50
	Cream puffs (on 2 racks)	0.5	2-4	10	190	20-25
	Biscuits (on 2 racks)	0.5	2-4	10	180	10-15
	Sponge cake (on 1 rack)	0.5	2	10	170	15-20
	Sponge cake (on 2 racks)	1.0	2-4	10	170	20-25
	Savoury pies	1.5	3	15	200	25-30
3 Grill 	Soles and cuttlefish	0.7	4	-	100%	10-12
	Squid and prawn kebabs	0.6	4	-	100%	8-10
	Cuttlefish	0.6	4	-	100%	10-15
	Cod filet	0.8	4	-	100%	10-15
	Grilled vegetables	0.4	3/4	-	100%	15-20
	Veal steak	0.8	4	-	100%	15-20
	Sausages	0.6	4	-	100%	15-20
	Hamburger	0.6	4	-	100%	10-12
	Mackerels	1	4	-	100%	15-20
	Toasted sandwiches (or toast)	n.° 4-6	4	-	100%	3-5
	With rotisserie (where present)					
	Veal on the spit	1.0	-	-	100%	80-90
	Chicken on the spit	1.5	-	-	100%	70-80
	Lamb on the spit	1.0	-	-	100%	70-80
	Grilled chicken	1.5	2	10	200	55-60
	Cuttlefish	1.5	2	10	200	30-35
	With rotisserie (where present)					
	Veal on the spit	1.5	-	10	200	70-80
	Lamb on the spit	1.5	-	10	200	70-80
	Chicken (on the spit) + potatoes (roasted))	1.5	-	10	200	70-75
		-	2	10	200	70-75
4 Gratin 	Grilled chicken	1.5	2	10	200	55-60
	Cuttlefish	1.5	2	10	200	30-35
	With rotisserie (where present)					
	Veal on the spit	1.5	-	10	200	70-80
5 Pizza 	Pizza	0.5	3	15	220	15-20
	Roast veal or beef	1	2	10	220	25-30
	Chicken	1	2/3	10	180	60-70
6 Baking 	Tarts	0.5	3	15	180	20-30
	Fruit cakes	1	2/3	15	180	40-45
	Fruitcake	0.7	3	15	180	40-50
	Sponge cake	0.5	3	15	160	25-30
	Stuffed pancakes (on 2 racks)	1.2	2-4	15	200	30-35
	Small cakes (on 2 racks)	0.6	2-4	15	190	20-25
	Cheese puffs (on 2 racks)	0.4	2-4	15	210	15-20
	Cream puffs (on 3 racks)	0.7	1-3-5	15	180	20-25
	Biscuits (on 3 racks)	0.7	1-3-5	15	180	20-25
	Meringues (on 3 racks)	0.5	1-3-5	15	90	180
7 Fast cooking 	Frozen food					
	Pizza	0.3	2	-	250	12
	Courgette and prawn pie	0.4	2	-	200	20
	Country style spinach pie	0.5	2	-	220	30-35
	Turnovers	0.3	2	-	200	25
	Lasagne	0.5	2	-	200	35
	Golden Rollsi	0.4	2	-	180	25-30
	Chicken morsels	0.4	2	-	220	15-20
	Pre-cooked food					
	Golden chicken wings	0.4	2	-	200	20-25
	Fresh Food					
	Biscuits (short pastry)	0.3	2	-	200	15-18
	Fruitcake	0.6	2	-	180	45
	Cheese puffs	0.2	2	-	210	10-12
8 Defrosting 	All frozen food					

NB: cooking times are approximate and may vary according to personal taste. When cooking using the Grill or Gratin mode, the dripping pan must always be placed on the 1st oven rack from the bottom.

Safety Is A Good Habit To Get Into

To maintain the efficiency and safety of this appliance, we recommend that you do the following:

- only call the Service Centres authorised by the manufacturer
- always use original spare parts

- **When handling the appliance, we recommend you always use the purpose provided handles recessed into the sides of the oven to prevent harming people or damaging the appliance itself.**
- This appliance is designed for non-professional, household use and its functions must not be changed.
- These instructions are only valid for the countries whose symbols appear on the manual and the serial number plate.
- The electrical system of this appliance can only be used safely when it is correctly connected to an efficient earthing system in compliance with current safety standards.
- **When the appliance is in use, the heating elements and some parts of the oven door become extremely hot. Make sure you don't touch them and keep children well away.**

The following items are potentially dangerous, and therefore appropriate measures must be taken to prevent children and the disabled from coming into contact with them:

- Controls and the appliance in general;
- Packaging (bags, polystyrene, nails, etc.);
- The appliance itself, immediately after use of the oven or grill due to the heat generated;
- The appliance itself, when no longer in use (potentially dangerous parts must be made safe).

Avoid the following:

- Touching the appliance with wet parts of the body;
- Using the appliance when barefoot;
- Pulling on the appliance or the supply cable to unplug it from the electrical outlet;
- Improper or dangerous operations;
- Obstructing the ventilation or heat dissipation slots;
- Allowing power supply cables of small appliances to come into contact with the hot parts of the appliance;
- Exposing the appliance to atmospheric agents such as rain, or sunlight;
- Using the oven for storage purposes;
- Using flammable liquids near the appliance;

- Using adapters, multiple sockets and/or extension leads;
- Attempting to install or repair the appliance without the assistance of qualified personnel.

Qualified personnel must be contacted in the following cases:

- Installation (following the manufacturer's instructions);
- When in doubt about operating the appliance;
- Replacing the electrical socket when it is not compatible with the appliance plug.

Service Centres authorised by the manufacturer must be contacted in the following cases:

- If in doubt about the soundness of the appliance after removing it from its packaging;
- If the power supply cable has been damaged or needs to be replaced;
- If the appliance breaks down or functions poorly; ask for original spare parts.

It is a good idea to do the following:

- Only use the appliance to cook food and nothing else;
- Check the soundness of the appliance after it has been unpacked;
- Disconnect the appliance from the electrical mains if it is not functioning properly and before cleaning or performing maintenance;
- When left unused, unplug the appliance from the electricity mains and turn off the gas tap (if foreseen);
- Use oven gloves to place cookware in the oven or when removing it;
- Always grip the oven door handle in the centre as the extremities of the same may be hot due to any hot air leaks;
- Make sure the knobs are in the "•"/"o" position when the appliance is not in use.
- Cut the power supply cable after disconnecting it from the mains when you decide not to use the appliance any longer.
- The manufacturer may not be held responsible for any damage due to: incorrect installation, improper, incorrect and irrational use.

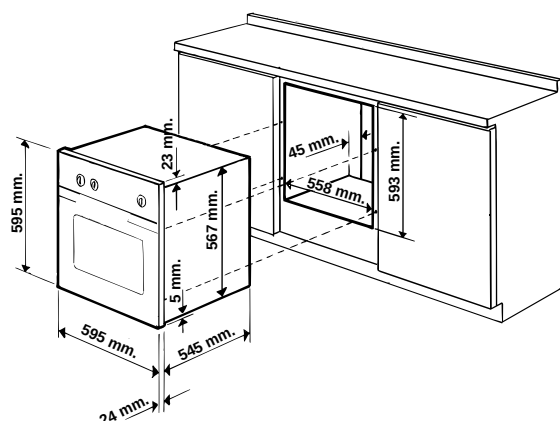
Installation

The appliance must be installed only by a qualified person in compliance with the instructions provided. The manufacturer declines all responsibility for improper installation which may harm persons and animals and damage property.

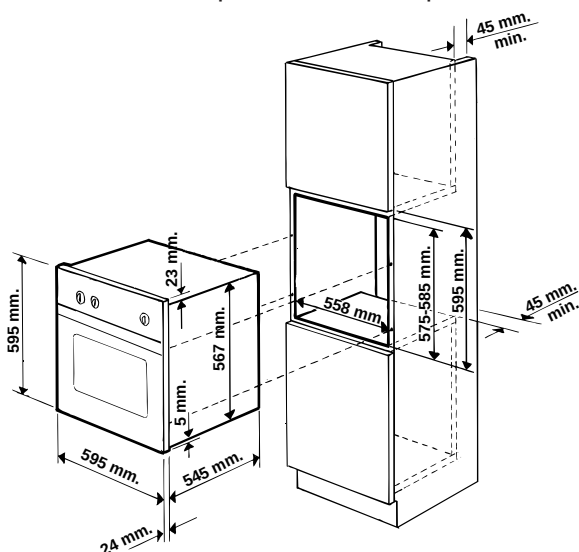
Important: The power supply to the appliance must be cut off before any adjustments or maintenance work is done on it.

Installation of Built-in Ovens

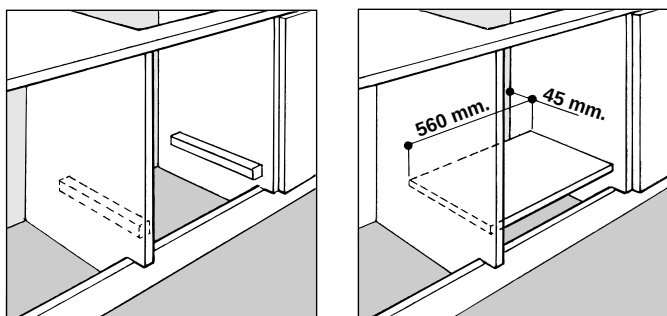
In order to ensure that the built-in appliance functions properly, the cabinet containing it must be appropriate. The figure below gives the dimensions of the cut-out for installation under the counter or in a wall cabinet unit.



N.B.: Installation in compliance with the consumption declaration



In order to ensure adequate ventilation, the back panel of the cabinet unit must be removed. Installing the oven so that it rests on two strips of wood is preferable. If the oven rests on a continuous, flat surface, there must be an aperture of at least 45 x 560 mm.



The panels of the adjacent cabinets must be made of heat-resistant material. In particular, cabinets with a veneer exterior must be assembled with glues which can withstand temperatures of up to 100 °C.

In compliance with current safety standards, contact with the electrical parts of the oven must not be possible once it has been installed.

All parts which ensure the safe operation of the appliance must be removable only with the aid of a tool.

For the correct centring of your appliance, position the 4 tabs on the sides of the oven in correspondence with the 4 holes on the perimeter of the frame. In particular, if the cabinet side panel:

- is 20 mm thick: the removable part of the tab must be removed (Fig. A);
- is 18 mm thick: use the first groove, which is factory-set (Fig. B);
- is 16 mm thick: use the second groove (Fig. C)

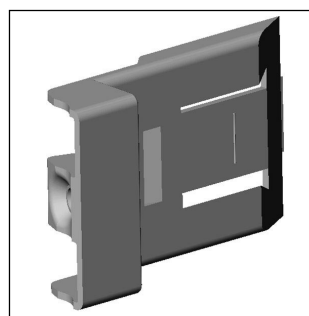


Fig. A

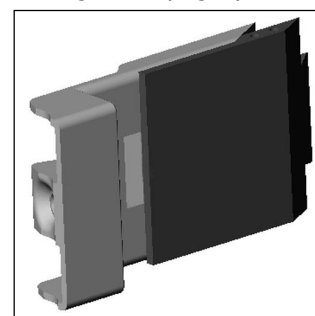


Fig. B

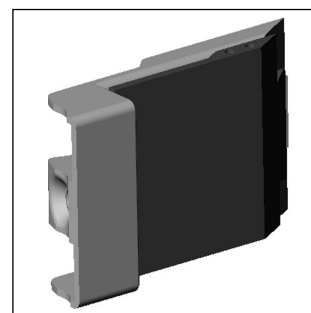
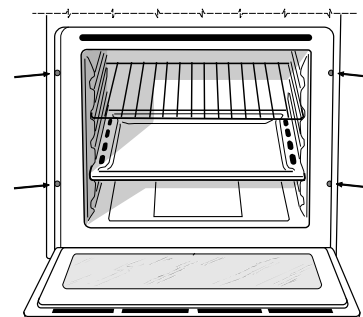


Fig. C

To fasten the oven to the cabinet, open the door of the oven and attach it by inserting the 4 wooden screws into the 4 holes located on the perimeter of the frame.



Electrical Connection

Those ovens equipped with a three-pole power supply cable are designed to operate with an alternating current with the voltage and frequency indicated on the data plate (located on the appliance) and in the instruction manual. The wire for earthing the appliance is yellow-green in colour.

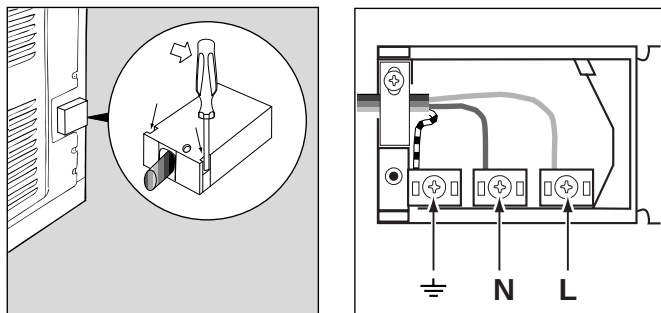
Fitting on a Power Supply Cable

Opening the terminal board:

- Using a screwdriver, prise on the side tabs of the terminal board cover;
- Pull open the cover of the terminal board.

To install the cable, proceed as follows:

- Remove the wire clamp screw and the three contact screws L-N- $\equiv$
- Fasten the wires beneath the screwheads using the following colour scheme: **Blue (N)** **Brown (L)** **Yellow-Green $\equiv$**
- Fasten the supply cable in place with the clamp and close the cover of the terminal board.



Connecting the supply cable to the mains

Install a standardised plug corresponding to the load indicated on the data plate. When connecting the cable directly to the mains, install an omnipolar circuit-breaker with a minimum contact opening of 3 mm between the appliance and the mains. The omnipolar circuit breaker should be sized according to the load and should comply with current regulations (the earth wire should not be interrupted by the circuit breaker).

The supply cable should be positioned so that it does not reach a temperature of more than 50°C with respect to the room temperature, anywhere along its length.

Before making the connection, check that:

- The electrical safety of this appliance can only be guaranteed if the cooker is correctly and efficiently earthed, in compliance with regulations on electrical safety. Always ensure that the earthing is efficient; if you have any doubts call in a qualified technician to check the system. The manufacturer declines all responsibility for damage resulting from a system which has not been earthed.
- Before plugging the appliance into the mains, check that the specifications indicated on the data plate (on the appliance and/or packaging) correspond to those of the electrical mains system of your home.
- Check that the electrical capacity of the system and sockets will support the maximum power of the appliance, as indicated on the data plate. If you have any doubts, call in a qualified technician.
- If the socket and appliance plug are not compatible, have the socket replaced with a suitable model by a qualified technician. The latter, in particular, will also have to ensure that the cross section of the socket cables are suitable for the power absorbed by the appliance. The use of adapters, multiple sockets and/or extensions, is not recommended. If their use cannot be avoided, remember to use only single or multiple adapters and extensions which comply with current safety regulations. In these cases, never exceed the maximum current capacity indicated on the single adapter or extension and the maximum power indicated on the multiple adapter. **The plug and socket must be easily accessible.**

Technical Specifications

Inner dimensions of the oven:

Width 43.5 cm
Depth 40 cm
Height 32 cm

Inner Volume of the Oven:

56 litres

ENERGY LABEL

Directive 2002/40/EC on the label of electric ovens

Norm EN 50304

Energy consumption for Natural convection

heating mode: ☐ Convection

Declared energy consumption for Forced convection Class

heating mode: ☒ Baking

Voltage and Frequency of Power Supply:

230V ~ 50Hz 2800W



This appliance conforms with the following European Economic Community directives:

- 73/23/EEC of 19/02/73 (Low Voltage) and subsequent modifications;
- 89/336/EEC of 03/05/89 (Electromagnetic Compatibility) and subsequent modifications;
- 93/68/EEC of 22/07/93 and subsequent modifications.

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